

New Member
Welcome Committee

Capt. Ed Kearney, Chairman



The purpose of the Welcome Committee is to contact new members, welcome them to the Association and answer any questions they may have about RISAA and its activities.

**Welcome new members
 who joined last month!**

Mark Boyle
 Barrington, RI

Brian Pelland
 Johnston, RI

Timothy Cayton
 Westport, MA

Laura Wallace
 Wakefield, RI

Paul Collette
 Prudence Island, RI

John Waring
 East Sandwich, MA

James Guzzi
 Woonsocket, RI

YOUR NAME
 Should be here

Grady McCormick
 Narragansett, RI

**There are no strangers in RISAA
 ONLY FRIENDS you haven't met yet**

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**Cooking Your
 Catch** by **Sandie Gelineau**



Grilled Bluefish



INGREDIENTS

- 1 bluefish fillet
- 1 tbs. tartar sauce
- 1 onion (thinly sliced)
- 1 green pepper (thinly sliced)
- 1 fresh tomato
- 1 tsp. basil
- 1 tsp. oregano
- 1 tsp. parsley
- 1 tsp. pepper
- 1 fresh lemon (juice)

DIRECTIONS

- Place a bluefish fillet skin-side down on a large piece of foil. Slather generously with tartar sauce.
- Layer thinly sliced onions and green peppers on top, then slices or chunks of fresh tomatoes.
- Sprinkle with basil/oregano/parsley/pepper and squeeze on lots of fresh lemon juice.
- Tightly close the foil, and double wrap with another piece of foil.
- Grill 20-40 minutes (without turning) depending on the size and thickness of the fish.
- Serve.

Got a recipe to share or request for a certain recipe?
 Contact Sandie at sandie@risaa.org

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www.bifishworks.com bifishworks@gmail.com